

Wednesday, 31 December 2003
Barbara McNitt Ballroom
Hevrmann Hall
7:00 F.M - 1:00 A.M.

Hors D'Oeuvres

Smoked Salmon on Toasted Baggets, Duck Pate with Mango Relish Assortment of Fine Cheeses, Grilled Sausage with Mustard Sauce

Salad

Sweet Butter Lettuce Heart with Buffalo Mozzarella Cheese Marinated Artichokes, and Fresh Apple Champagne Vinaigrette Lemon Sorbet

Choice of Entree

Roasted Sonoma Rack of Lamb Crusted with Herb and Bread Crumbs
accompanied with Tarragon Demi Glace Sauce
Stuffed Pork Loin with Apricots, Cranberry, Pears, accompanied with a reisling Wine Sauce
Stuffed Salmon Roulade with Dungeness Crab accompanied with
Lobster Sauce, Grilled Potato Cakes and Sautéed Vegetables
Grilled Portabella Mushroom, Pine Nuts and Ricotta Cheese baked in Puff Pastry
accompanied with a Tomato Coulis.

Dessert

Grand Marnier Chocolate Mousse Cake with Hazelnut Sauce

Party Favors and Champagne Toast

\$60.00 per person

Limited Seating.

Attire: Semi-formal

For reservations, call 656-3223 or visit our website at www.mwr.nps.navy.mil.